

# MISSION FEATURES

## SOCIABLES

### OYSTERS

Fresh from PEI.

**19.95 HALF DOZEN | 38.95 DOZEN**

### DAVE'S FAMOUS HOT CHICKEN WINGS

As the sauce was originally intended, we're tossing a pound of wings in this Hali-famous hot wing sauce, still made by hand in Dartmouth, Nova Scotia. Served with housemade buttermilk ranch. **18.75**

**CHANGE IT UP!** Housemade Honey Garlic Sauce | Housemade Dave's Suicide | Salt & Pepper

### ORANGE TAMARI TUNA TARTARE

Fresh Ahi tuna mixed with avocado, green onion, and orange segments. The perfect accompaniment to our housemade orange tamari sauce. Served with crispy egg roll wrappers.

**19.95**

### SCALLOP & PORK BELLY TRIO

Seared scallops and tender pork belly on silky potato truffle purée. **23.95**

### MINI SCALLOP ROLLS

Two irresistible mini rolls you didn't even know you needed! Seared scallops and shrimp tossed in our rich scallop beurre blanc and chives, nestled on a bed of fresh chopped romaine and celery all tucked into delicate, toasted, and buttered mini slider buns. **15.95 | ADD AN EXTRA ROLL! 7.50**

## BOWLS

### GRAFTON STREET CHILI

Behold, the ultimate B&G Chili! This spicy chili is slowly simmered with our OG Donair Meat, Grafton Street Lager, loads of veggies, tomatoes, and spices. Served with a garlic toast point, a dollop of sour cream, and sprig of cilantro.

**CUP 9.95 | BOWL 15.95**

### SALMON TERIYAKI RICE BOWL

Seared Atlantic salmon, sautéed scallions, broccoli, & celery with a house-made teriyaki sauce finished with spicy yogurt, green onions, & cilantro. **24.45**

### BLACKENED CHICKEN QUINOA BOWL

Blackened chicken, quinoa, peppers, tomato, cucumber, feta, and arugula tossed in a honey lemon Dijon dressing. **21.95**



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## COCKTAILS

### **BOULEVARDIER 2oz**

A winter twist on a classic: Bulleit Bourbon, Campari, Amaro Averna, and chocolate bitters, finished with an orange garnish. Warm up with this rich, seasonal sipper.

**14.50**

### **WINTER FIZZ 1.5oz**

Embrace the season with a refreshing blend of Gordon's Gin, Campari, St-Germain, raspberry syrup, lime juice, and mint, topped with soda for a light, crisp finish.

**10.50**

### **CRIMSON CLOUD 2oz**

A layered blend of Chambord, red wine, and raspberry syrup creates a rich berry base, topped with a smooth, chocolatey finish from vodka, crème de cacao, lemon juice, and egg white. **13.50**

### **SOUR CANDY APPLE 2oz**

A nostalgic twist for apple lovers, blending a sweet and tart mix of Crown Apple, Butter Ripple Schnapps, lemon juice, and egg whites, finished with a cinnamon sugar rim. **13.50**

## DESSERTS

### **FLOURLESS CHOCOLATE BROWNIE**

Who knew you didn't need flour to make delicious, ooey-goey brownies!?! This freshly baked gluten-free brownie is topped with blueberry coulis, candied walnuts, and a dollop of whipped cream. **10.95**

### **MINI PECAN BUTTER TARTS**

The 3 cutest tarts you ever did eat. Maple syrup, brown sugar, and pecans topped with whipped cream on a buttery tart. **9.95**

